

SIDES

\$3

- CHILI SPICED ONION RINGS OR FRIES
- BLACK BEANS & RICE
- SALAD W/CITRUS VINAIGRETTE
- SWEET PLANTAINS

SMALL SIDES

- TRI COLORED CHIPS \$3
- QUACAMOLE .99¢
- MEXICAN CREMA .75¢
- PICO DE GALLO .50¢
- DEL FUEGO HOT SAUCE .50¢



**CATERING MENU
COMING SOON**

TO-GO MENU

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429 NORTH COUNTRY ROAD
SAINT JAMES NY 11780

**CALL US
(631) 963-6900**

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HOURS

11:30 - 4PM LUNCH
TAKE OUT ALL DAY

4PM - 11 PM FRI SAT

4PM - 10 SUNDAY - THURSDAY

429 NORTH COUNTRY ROAD
SAINT JAMES NY 11780

VISIT US FOR AN EXTENDED HAPPY HOUR
3 - 6:30 MONDAY - FRIDAY

WWW.DELFUEGORESTAURANT.COM

LIKE US ON FBK "DEL FUEGO"

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SOPAS & ENSALADAS

BLACK BEAN SOUP SLOW SIMMERED BLACK BEANS, SPANISH ONION, CILANTRO & CUMIN TOPPED W/MEXICAN CREMA	\$5
CHICKEN TORTILLA SOUP ROASTED CHICKEN, VEGETABLES & FRESH LIME TOPPED W/CRISPY TORTILLAS	\$5
TURKEY-CHORIZO CHILI MELTED MEXICAN CHEESES & GREEN ONIONS	\$6
FUEGO SALAD FIELD GREENS W/MANGO, AVOCADO, JICAMA & CITRUS VINAIGRETTE ADD: CHICKEN \$3 BEEF OR SHRIMP \$5	\$6
SOUTHWEST CHICKEN COBB SALAD BLACK BEANS, ROASTED CORN, TOMATO, SCALLIONS, SHREDDED GREENS & BUTTERMILK - CHIPOTLE DRESSING	\$12
SANTA FE SHRIMP CAESAR SALAD SPICE RUBBED SHRIMP OVER ROMAINE, ROASTED CORN, CREAMY CAESAR DRESSING AND GARNISHED W/CRISPY TORTILLA STRIPS AND HONEY CHIPOTLE DRIZZLE	\$13
* TUNA FRUTAS SPICY SEARED TUNA OVER A SALAD OF MIXED TROPICAL FRUITS, ORGANIC GOAT CHEESE, FIELD GREENS AND CITRUS VINAIGRETTE	\$14

ENTRADAS

CRISPY CHICKEN WINGS 6 - \$7 12 - \$13 CHOICE OF HABANERO - LIME, HONEY - CHIPOTLE, MANGO - BBQ OR CLASSIC SERVED W/ A CREAMY 5 ONION DIPPING SAUCE	
NACHOS DEL FUEGO TRI COLORED TORTILLAS TOPPED WITH HOUSE-MADE CHILI, MELTED CHEESE, JALAPENOS, PICO DE GALLO, GUACAMOLE AND FRESH CREMA	\$10
1/2 RACK DRY RUBBED RIBS LAGER - BBQ SAUCE, RED CABBAGE SLAW & SPICED PUMPKIN SEEDS	\$9
SHRIMP QUESADILLA BLACK BEANS, ROASTED CORN, CILANTRO AND PICO DE GALLO	\$10
THREE MUSHROOM QUESADILLA SHITAKE, PORTOBELLO & CREMINI MUSHROOMS WITH SCALLIONS & MELTED CHEDDAR JACK	\$8
CHICKEN QUESADILLA PULLED CHICKEN, MANGO BBQ & MEXICAN CHEESE	\$9
TORTILLA CRUSTED CRABCAKE TROPICAL SALSA & POBLANO AIOLI	\$9
* BIG EYE TUNA CEVICHE CHARRED PINEAPPLE, PICKLED JALAPENO & GINGER - CHILI OIL	\$10

BURRITO

CLASSIC RICE, BLACK BEANS, CHEESES, GUACAMOLE, PICO DE GALLO & MEXICAN CREMA	\$7
MESQUITE CHICKEN	\$8
BEEF BRISKET	\$9
SHRIMP	\$10
GRILLED VEGETABLES	\$8
SURF & TURF BURRITO TRADITIONAL BURRITO ROLLED W/SLICED FILET MIGNON AND MARINATED SHRIMP	\$14
BUFFALO BURRITO SPICY CHICKEN, RICE, MANGO & CREAMY ONION DRESSING	\$9
FAJITA BURRITO MARINATED ONIONS & CHILI PEPPERS ADDED TO OUR TRADITIONAL BURRITO	\$7
CHICKEN	\$8
BEEF OR SHRIMP	\$9

TAQUERIA

FISH TACO FILLED WITH SEARED TALAPIA, CORN SALSA, RED CABBAGE SLAW & CHIPOTLE AIOLI	\$3.50
MESQUITE CHICKEN TACO FILLED WITH BLACK BEANS, AVOCADO & MEXICAN CREMA	\$3
BEEF BRISKET TACO FILLED WITH SHREDDED LETTUCE, PICO DE GALLO, POBLANO PEPPER SAUCE & MEXICAN CHEESE	\$3.50

GUACAMOLE (HOUSEMADE CHIPS & PICO DE GALLO)

TRADITIONAL WITH RIPE AVOCADO, LIME, CILANTRO, TOMATO & RED ONION	\$5
TROPICAL WITH MANGO, PINEAPPLE & FRESH MINT	\$6
DEL FUEGO WITH PULLED BEEF BRISKET & SWEET CORN	\$7
PESCADO WITH MARINATED SHRIMP & LUMP CRABMEAT	\$9

BURGERS & WRAPS (WITH CHILI SPICED FRIES)

* FUEGO BURGER SKILLET SEARED 1/2LB ANGUS TOPPED W/ AVOCADO, CHIPOTLE MAYO, APPLEWOOD BACON & MELTED CHEDDAR JACK	\$11
* BURGER YU'R WAY CHOICE OF A GRILLED 1/2LB. ANGUS BURGER OR VEGGIE BURGER (SWEET POTATO & SPINACH) AND CHOICE OF TOPPING	\$10
JALAPENOS BACON ONION CHEDDAR CHEESE MUSHROOMS SLAW PEPPERS MEXICAN CHEESE .50 CENTS EACH ADDITIONAL	\$8
MESQUITE CHICKEN WRAP MARINATED CHICKEN, PINEAPPLE, GOAT CHEESE, BABY GREENS & GINGER DRESSING	\$9
SHRIMP FAJITA WRAP MARINATED SHRIMP W/ONIONS & PEPPERS ROLLED IN A FLOUR TORTILLA W/MIXED GREENS & PICO DE GALLO	\$9
BBQ BEEF WRAP TEXAS STYLE BRISKET, ROASTED CORN, CARAMELIZED ONION, MIXED GREENS & HONEY - CHIPOTLE DRESSING	\$9
AVOCADO BLT WRAP SLICED AVOCADO, APPLEWOOD BACON, LETTUCE & TOMATO W/ A CREAMY BUTTERMILK - CHIPOTLE DRESSING ROLLED IN A COOL CUCUMBER WRAP (ADD FRIED EGG \$1.50)	\$8

PLATOS GRANDES (ALL SERVED WITH BLACK BEANS AND WHITE RICE)

RED SNAPPER VERACRUZ PAN SEARED W/ TOMATOES, SWEET PEPPERS, OLIVES & CAPERS	\$19
FULL RACK DRY RUBBED RIBS LAGER - BBQ SAUCE, RED CABBAGE SLAW & SPICED PUMPKIN SEEDS	\$19
YUCATAN CHICKEN ENCHILADAS SPICE RUBBED CHICKEN, BLACK BEANS, MEXICAN CHEESE & ROASTED TOMATILLO CREAM SAUCE	\$14
* SPICY ADOBO FILET MIGNON STEAK ROASTED CORN SALAD, RED CHILI - ONION RINGS & TOSSED GREEN SALAD	\$21
* SIZZLING FAJITAS (SAUTEED ONIONS, CHILI PEPPERS WITH ALL THE FIXINGS)	
CHICKEN	\$15
FILET MIGNON	\$19
SHRIMP	\$19
SURF & TURF	\$20

*Consuming raw or undercooked meats, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.